



Sour Cream Pound Cake



Vegetarian

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READY IN

ready

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75 min.

SERVINGS

servings

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8

CALORIES

calories

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387 kcal

DESSERT

Ingredients

- ☐ 0.3 teaspoon baking soda
- ☐ 1 stick butter room temperature
- ☐ 3 large eggs
- ☐ 1.5 cups flour all-purpose
- ☐ 0.5 cup cup heavy whipping cream sour
- ☐ 1.5 cups sugar
- ☐ 0.5 teaspoon vanilla extract

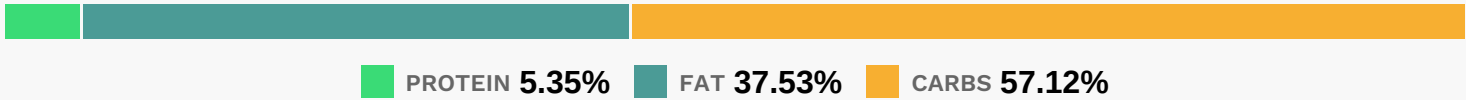
Equipment

- ☐ oven
- ☐ mixing bowl
- ☐ loaf pan
- ☐ toothpicks

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ In a large mixing bowl, cream the butter and sugar together.
- ☐ Add the sour cream and mix until incorporated. Sift the baking soda and flour together.
- ☐ Add to the creamed mixture alternating with eggs, beating in each egg 1 at a time.
- ☐ Add vanilla.
- ☐ Pour the mixture into a greased and floured loaf pan.
- ☐ Bake for 40 minutes to 1 hour or until toothpick inserted into the center of the cake comes out clean.

Nutrition Facts



Properties

Glycemic Index:24.39, Glycemic Load:39.12, Inflammation Score:-4, Nutrition Score:5.9865217584631%

Nutrients (% of daily need)

Calories: 386.96kcal (19.35%), Fat: 16.38g (25.2%), Saturated Fat: 9.34g (58.35%), Carbohydrates: 56.08g (18.69%), Net Carbohydrates: 55.44g (20.16%), Sugar: 38.09g (42.32%), Cholesterol: 108.6mg (36.2%), Sodium: 156.97mg (6.82%), Alcohol: 0.09g (100%), Alcohol %: 0.1% (100%), Protein: 5.25g (10.51%), Selenium: 14.6µg (20.86%), Vitamin B2: 0.24mg (13.99%), Folate: 52.99µg (13.25%), Vitamin B1: 0.2mg (13.01%), Vitamin A: 543.79IU (10.88%), Manganese: 0.17mg (8.44%), Iron: 1.45mg (8.04%), Phosphorus: 76.77mg (7.68%), Vitamin B3: 1.42mg (7.09%), Vitamin B5: 0.45mg (4.54%), Vitamin E: 0.59mg (3.96%), Vitamin B12: 0.22µg (3.68%), Calcium: 32.33mg (3.23%), Zinc: 0.47mg (3.13%), Copper: 0.05mg (2.63%), Fiber: 0.63g (2.53%), Vitamin D: 0.38µg (2.5%), Vitamin B6: 0.05mg (2.43%), Magnesium: 9.16mg (2.29%), Potassium: 73.43mg (2.1%), Vitamin K: 1.33µg (1.27%)